

Historic, Archive Document

Do not assume content reflects current scientific knowledge, policies, or practices.

1.916
A33

A List of References, 1934-1944.*

Compiled in the U. S. Department of Agriculture Library

April 26, 1945

BAIER, W. E. War stimulates products research. 'Calif. Citrog. 27: 299, 320-321. Sept. 1942. 80C125

BAKER, G. L. Fruit jellies, role of pectin; enzymic hydrolysis of starch in the presence of pectin in pectic extracts and in apple pomace. Del. Agr. Expt. Sta. Bul. 204: 1-89. Bibliog. (p. 85-89) 1936. 100D37

BAKER, G. L. Methods of regulating the methoxyl content of pectins. Fruit Products Jour. and Amer. Food Mfr. 22:10-12. Sept. 1942. 389.8F94

BAKER, G. L. Pectic material as a constituent of nitrogen-free extract. Assoc. Off. Agr. Chem. Jour. 23:137-143. Feb. 1940. 381As7

BAKER, G. L. Pectin as aid in freezing fruits. Food Inaus. 13(1):55-57; (2):56, 97. Jan., Feb. 1941. 389.8F737

BAKER, G. L. Pectin in nature and industry. Sci. Monthly 40:48-54. 1935. 470Sci23

BAKER, G. L. and GOODWIN, M. W. Fruit jellies; effect of methyl ester content, different concentrations of sugar. Del. Agr. Expt. Sta. Bul. 246:1-33, 1944. 100D37

BAKER, G. L. and GOODWIN, M. W. Fruit jellies; role of pectin; demethylation of pectin and its effect upon jellying properties. Del. Agr. Expt. Sta. Bul. 234:1-48. bibliog. (p. 47-48) 1941. 100D37

BAKER, G. L. and GOODWIN, M. W. Fruit jellies, role of pectin; viscosity of dilute solutions as affected by metallic salts and pH. Del. Agr. Expt. Sta. Bul. 216: 1-40. bibliog. (p. 38-40) 1939. 100D37

BAKER, G. L. and GOODWIN, M. W. Pectin concentrates improved by regulation of methoxyl content. Fruit Prod. Jour. and Amer. Vinegar Indus. 22:103-104, 115. Dec. 1942. 389.8F94

BAKER, G. L. and GOODWIN, M. W. Pectin decomposition vs. sugar inversion in jelly. Food Indus. 13(8):45-46, 91. Aug. 1941. 389.8F737

BAKER, G. L. and KNEELAND, R. F. Cranberry pectin properties. Indus. and Engin. Chem. 28:372-375. Mar. 1936. 381J825

BAKER, G. L. and WOODMANSEE, C. W. Polyphosphates in the extraction of pectin. Fruit Prod. Jour. and Amer. Food Mfr. 23:164-165, 185. Feb. 1944. 389.8F94

BENNET, E. Are pectic substances precursors to lignin? Science, n.s. 91:95-96. Jan. 26, 1940. 470Sci2

BENNET, E. Observations on the development of certain cell-wall constituents of forage plants. Plant Physiol. 15:327-334. bibliog. (p. 333-334) Apr. 1940. 450P692

BESONE, J. and CRUESS, W. V. Observations on the use of pectic enzymes in wine making. Fruit Prod. Jour. and Amer. Vinegar Indus. 20:365-367. Aug. 1941. 389.8F94

BRYANT, E. F., PALMER, G. H., and JOSEPH, G. H. Determination of pectin in biological materials. Modification of pentose-furfural method. Indus. and Engin. Chem., Analyt. Ed. 16:74-76. Jan. 15, 1944. 381J825A

BURROUGHS, L. F. and others. Treatment of apple pomace prior to drying for subsequent pectin extraction. Bristol U. Agr. and Hort. Res. Sta. Ann. Rpt. 1943:136-140. 84B77 Also in Fruit Prod. Jour. and Amer. Food Mfr. 24:4-6. Sept. 1944. 389.8F94

*Source: Bibliography of Agriculture, January 1943 to March 1945. Agricultural Index, 1934 to March 1945.

CHARLEY, V. L. S. and others. The treatment of apple pomace prior to drying for subsequent pectin extraction. Bristol Univ. Agr. and Hort. Res. Sta. (Natl. Fruit and Cider Inst.) Ann. Rpt. 1942:89-100. 84B77

CLAYSON, D. H. F. Enzymic degradation of cell wall substances. Soc. Chem. Indus. Jour. Chem. and Indus. 61:516-518. Dec. 19, 1942. 382.M31

DASTUR, R. H. and AGNIHOTRI, S. D. Study of the pectic changes in the potato tubers at different stages of growth and in storage. Indian Jour. Agr. Sci. 4:430-450. June 1934. 22Ag831

ELWELL, W. E., comp. Pectin; its manufacture, properties and uses, 66 p. Seattle, Univ. of Wash. Lib. 1939. 3871E18

ELWELL, W. E. and DEHN, W. M. Pectic content of plant materials. tabs. Plant Physiol. 14:801-816. bibliog. (p. 815-816) Oct. 1939. 450P692 Criticism

KERTESZ, Z. I. 15:565-566. July 1940

EXCHANGE citrus pectin. 117 p. N. Y., California Fruit Growers Exchange, 99 Hudson Street. 1941

GADDUM, L. W. Pectic constituents of citrus fruits. tabs. Fla Agr. Expt. Sta. Bul. 268:1-23. Bibliog. (p. 21-23) 1934. 100F66

GEER, L. P. New technics produce better wartime citrus concentrate. Food. Indus. 16:626-627. Aug. 1944. 389.8F737

GERRITZ, H. W. Extraction of pectin from apple thinnings. Indus. and Engin. Chem. 27:1458-1459. Dec. 1935. 381J825

GUILLAUME, A. and WEIL, P. Los matieres pectiques. Rev. Sci. =Paris= 76:319-331, Aug. 1938. 473R32

HANSEN, E. Effect of ethylene on pectic changes in ripening fruits. Am. Soc. Hort. Sci. Proc. 1938:427-428. 1939. 81S016

HEID, J. L. Effect of ethylene treatment upon the recovery of citrus pectin, graphs. Fruit Prod. Jour. and Amer. Vinegar Indus. 21:100-103, 125. Dec. 1941. 389.8F94

HEINZE, P. H. and APPLEMAN, C. O. A bio-chemical study of curing processes in sweet potatoes. Plant Physiol. 18:548-555. Oct. 1943. 450P692. A Study of the nitrogen metabolism and the pectic transformations in Maryland Golden sweet-potatoes.

HICKINBOTHAM, A. R. and WILLIAMS, J. L. Application of enzymatic clarification to wine making. So. Austral. Dept. Agr. Jour. 43:491-495, 596-602. Jan., Mar. 1940. 23S084

HINTON, C. L. Fruit pectins, their chemical behaviour and jelling properties. 96 p. N. Y., Chemical pub. Co., inc., 1940. References: p. 94-96. 387.1H592

HIRST, E. L. and JONES, J. K. N. Pectic substances; compositions of apple pectin and the molecular structure of the araban component of apple pectin. =London= Chem. Soc. Jour. 454-460. Mar. 1939. 382L84J

HIRST, E. L. and JONES, J. K. N. Pectic substances; isolation of an araban from the carbohydrate constituents of the pea-nut. =London= Chem. Soc. Jour. 452-453. Mar. 1939. 382L84J

JELLY strength, viscosity and composition of various pectins. Trop. Agr. =Trinidad= 17:3. Jan. 1940. 26T754

JOSEPH, G. H. Pectin from orange and lemons in modern medicine. Chemurg. Digest 3:117, 119-121. May 15, 1944. 381N213Na

JOSLYN, M. A. and SEDKY, A. Relative rates of destruction of pectin in macerates of various citrus fruits. Plant Physiol. 15:675-687. Oct. 1940. 450P692

KAUFMAN, C. W., FERLBFRG, E. R. and OLSEN, A. G. Chemists adapt pectins to new industrial uses. Food Indus. 14 (12):57-58, 109. Dec. 1942; 15(1):58-60. Jan 1943. 389.8F737

KERTESZ, Z. I. Homemade apple pectin extract. Farm. Res. =N. Y. State Agr. Expt. Sta.= 9(3): 9, 19. July 1943. 100N48A Also in Hoosier Hort. 25:134-136. Sept. 1943. 81 In2H

KERTESZ, Z. I. Pectin in wartime has many uses; an important outlet for wastes from apple pomace. Farm Res. =N. Y. State Agr. Expt. Sta.= 9(1): 1, 3. Jan. 1, 1943. 100N48A Also in Ill. State Hort. Soc., Ill. Hort. 32:7-8. Apr. 1943 801166

KERTESZ, Z. I. Possible non-enzymatic mechanism of changes occurring in the pectic substances and other polysaccharides in living plants. Plant Physiol. 18:308-309. Apr. 1943. 450P692

LAMPITT, L. H. and MONEY, R. W. Pectin from various sources; determination of the strength of gels. Soc. Chem. Indus. Jour. 58:29-32. Jan. 1939. 382M31

MCREADY, R. M., OWENS, H. S. and MACLAY, W. D. Alkali-hydrolyzed pectins are potential industrial products. Food Indus. 16:794-796., 864-865; 906-908. Oct., Nov. 1944. 389.8F737

METHODS of obtaining liquid apple pectin concentrate made available by WRRL =Western Regional Research Laboratory of the U. S. Department of Agriculture= West. Canner and Packer 36(2): 37, 39, 41. Feb. 1944. 286.83W522

MYERS, P. B. and BAKER, G. L. Fruit jellies, role of pectin; physicochemical properties of pectin. Del. Agr. Expt. Sta. Bul. 187:1-39. bibliog. (p. 37-39) 1934. 100D37

OWENS, H. S. and others. Enzymic preparation and extraction of pectinic acids. Indus. and Engin. Chem. 36:936-938. Oct. 1944. 381.J825

PARKER, P. P. Pectin - the Cinderella crop. News for Farmer Coop. 10(8): 8,20-21. Nov. 1943. 166.2N47

PULLEY, G. H., MOORE, E. L. and ATKINS, C. D. Grapefruit cannery waste yields crude citrus pectin. Food Indus. 16:285-287. Apr. 1944. 389.8F737

RONGO, V. and QUIATSON, S. L. Determination and extraction of pectin from citrus and other fruits. Philippine Agr. 29:1-19. bibliog. (p. 10-11) June 1940. 25P542

SINGER, L. H. Treasure house in oranges. Sci. Digest 16:37-38. July 1944. 470Sci27

SMOCK, R. M and ALLEN, F. W. Soluble pectin changes in gas stored fruit. Am. Soc. Hort. Sci. Proc. 1937:184-187. 1938. 81S016

SUNKIST research men test now citrus by-products. Sales Management. 52:41-42. Jan. 15, 1943. 280.383a3

TOMPKINS, C. A. and others. Pectin value proved in wound treatment. Better Fruit 36:11. July 1941. 80B46

WHITE-STEVENS, R. H. Analytical observations on the changes of pectic substances and sugars in celery during cold storage. Summary in French. Sci. Agr. 17:128-136. Nov. 1936, 7Sci12

WILLIAMS, K. T. and JOHNSON, C. M. Determination of soluble pectin and pectic acid by electrodeposition. Indus. and Engin. Chem., Analyt. Ed. 16:23-25. Jan. 15, 1944. 381J625A

